SCE...

WESCO Navy

Quality at sea

Manual / Handbuch

Spare parts list / Ersatzteilliste

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USER'S MANUAL

CONVECTION OVEN

VERSION M

EN

Technical service

90025520rev00

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VERSION

M - Electromechanical, with selector for timed, continuous or open door cooling operation - Autoreverse (automatic inversion of fan rotation) - Humidifier with automatic regulator - Manual cavity vent - Lights - Double-glass opening door

OPTIONAL: Hand-held shower - Two speed (except for mod. 042 - 051)

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- ORIGINAL INSTRUCTIONS -

Repairs may become necessary over time; these and all major servicing operations must be performed exclusively by technicians employed by the manufacturer or an authorized service centre.

1.1 • **Carefully read** the directions given in this manual; they contain important information on safety during installation, operation and maintenance.
Keep this manual in a safe place for future consultation!

1.2 • This appliance must only be used **as specified in the design,** i.e. cooking foods. Any other type of use is improper and therefore dangerous.

1.3 • Only suitably trained kitchen personnel should be allowed to use the appliance.

1.4 • The oven must not be left unattended during operation.

1.5 • There are surfaces of the oven that become hot during operation. Take care!

1.6 • Ask the installer for information on correct operation and use of the water softener; a lack of maintenance on the water softening system can generate scale, which may create technical problems.

1.7 • Should it become necessary to call out a service technician, all essential identification details of the appliance are shown on the data plate, located at the right-hand side on the bottom.

1.8 • Each appliance is equipped with a data plate identifying the model and its main specifications. An example is given below of a dataplate for an electric oven and one for a gas oven.

LOGO		
TYP. XXXXXXXX		
2010	NR XXXXXXXXXX	
3N AC 400V 50Hz		
1 x 0.25 kW	TOT 6.25 kW	kPa 200 - 500
IPX 5	CE	

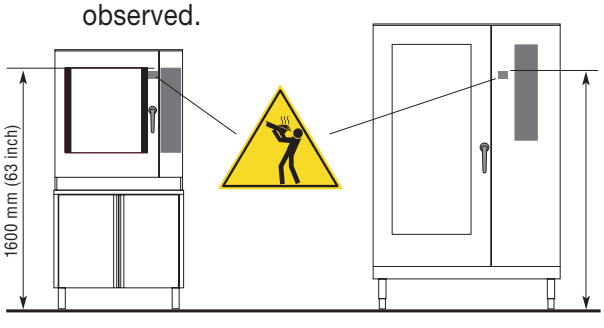
LOGO		
TYP. XXXXXXXX		
2010	NR XXXXXXXXXX	
EN 203/A1	AC 230V 50Hz	
1 x 0.55 kW	TOT 1 kW	∑Qn 40 kW
A3 ☐ B13 ☐ B23 ☐		kPa 200 - 500
G 25 / m^3/h	G 20 / m^3/h	
Pmax / mbar	Pmax / mbar	G 30 3.16 Kg/h
Pmin / mbar	Pmin / mbar	Pmin / mbar
IT	Cat. II 2H3+	P mbar 20; 28-30/37
IPX 5	CE 0085	

1.9 • In the event of technical assistance being required, **the trouble must be described in as much detail as possible**, so that a service technician will be able straight away to understand the nature of the problem.

1.10 • **The room**, in which the oven is to operate, **must be well ventilated!**

1.11 • In the event of breakdown or faulty operation, **switch off the oven immediately!**

1.12 • Safety sticker
• Maximum height for inserting containers with liquids.
• ATTENTION to avoid scalding, do not use the containers filled with liquid or food which, through cooking become fluid, at levels higher than those which can be observed.



2 • POINTS TO REMEMBER

2.1 • Before any food is cooked in a new oven, the interior must be thoroughly cleaned (see *"Daily Cleaning"*).

2.2 • At the end of the working day, clean the oven thoroughly inside and out; this will ensure smooth operation of the appliance and prolong its useful life.

2.3 • **Do not use high pressure water jets when cleaning the oven!**

2.4 • For daily cleaning, use **only alkali based products** suitable for the purpose. Abrasive materials and products should not be used as they will damage the surfaces.

2.5 • Always switch off the appliance when work is finished, and shut off all energy supplies (electricity, water, and gas if connected).

2.6 • **Avoid** any operation that might cause cooking **salt to be deposited** on the steel surfaces of the oven; if salt is accidentally spilled, rinse off immediately and thoroughly.

2.7 • After steam cooking, **open the door carefully** to avoid being hit by the rush of residual steam escaping from the oven. Failure to observe this warning may be dangerous for the operator.

2.8 • To ensure safe operation of the oven **do not obstruct the vents or any other opening in the casing!**

2.9 • **To ensure long term efficiency and reliability of the oven, major servicing should be carried out at least once a year. With this in mind, customers are recommended to sign a service agreement.**

Failure to observe basic safety guidelines may jeopardize the smooth operation of the oven and expose the operator to serious danger!
The manufacturer accepts no liability if the original function of the oven is altered or there is tampering or failure to observe the instructions given in the manuals.

CAUTION
No cooking with alcohol added is permitted!

3 • DESCRIPTION OF KEYS

FOREWORD

This page describes the immediate response keys (which, at any moment, activate the additional services available, provided that the oven is working).

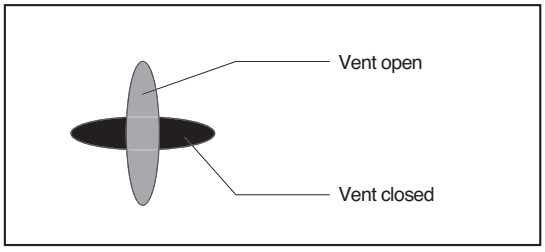
3.1 • IMMEDIATE RESPONSE FUNCTIONS

Oven light key.

Pressing key **9** switches on the oven light, permitting the operator to check the progress of the cooking.

Cavity vent valve.

Turning valve **1** opens or closes the vent. This function is useful for products that release a lot of moisture when cooking. It is recommended not to use this function when cooking with steam.



4 • STARTING COOKING

OPERATIONS

4.1 • SELECT

Turn knob **2** for setting the cooking mode to select the
permanent operation mode **[∞] 3** or time mode **4**.

4.2 • SET

Use knob **6** to set the cooking temperature.

4.3 • SET - START

Set the cooking time with knob **7**.
At this point the oven begins cooking.

4.4 • END OF COOKING

If infinite time has been selected **[∞]**, switch off the oven manually with knob **2** for setting the cooking mode.
If a cooking time has been entered, a beep will be generated when the time expires has been reached, to indicate that cooking has terminated and the oven has switched itself off. Just open the door to stop the beeping.
Remove the food from the oven, following the directions given under paragraph 2.7 of the "*Points to remember*" heading.

GAS MODELS ONLY
(5 x GN 1/1, 7 x GN 1/1, 10 x GN 1/1, 10 x GN 2/1)
When key **10** lights up, this means that the burners are inhibited. Press the key to reset ignition.

5 • OVEN OPERATION

OPERATIONS

5.1 • MAIN SWITCH AND KNOB ALLOWING SELECTION OF COOKING MODE AND COOLING WITH OVEN DOOR OPEN

To switch on the oven turn the knob **2** onto the required cooking mode:

4 time operation

3 permanent operation

The indicator light next to knob **2** comes on to show the oven is powered up.

To cool the oven quickly, open the door and turn the knob onto symbol **5**. This activates the fan, which rapidly lowers the temperature in the oven. This function can be used when the next product to be cooked requires a much lower oven temperature.

5.2 • TEMPERATURE SETTING KNOB

Use knob **6** to set the preheat temperature with the oven empty, or the required cooking temperature.
When the set temperature is reached in the oven, the indicator light located near the knob will go out.
The light indicates the operation of the thermostat control:
if the indicator is alight, the resistances (electric oven) or burners (gas oven) are in operation;
if the indicator is not alight, the resistances or burners are OFF.

5.3 • COOKING TIME SETTING KNOB

Use knob **8** to set the required cooking time. When cooking is not controlled by time, position the knob on infinite **[∞]**.

The oven will not come into operation until this final setting has been made.
If a set cooking time has been selected the oven will switch itself off when the time elapses and emit a beep; this can be interrupted either by opening the door or by switching off the oven. Whereas, if infinite time has been selected, the oven must be switched off manually, by returning the knob to the zero position.
When the indicator is alight, the oven is in operation.

GAS MODELS ONLY
(5 x GN 1/1, 7 x GN 1/1, 10 x GN 1/1, 10 x GN 2/1)
When key **10** lights up, this means that the burners are inhibited. Press the key to reset ignition.

5.4 • SETTING HUMIDITY

Turn the humidity control knob **8** clockwise, from off to the required position (from min. to max. or continuous operation), the indicator lamp will come on.
When you turn on this function, the humidity level in the oven increases according to the setting; the length of time for which water is introduced is in proportion to a minute.
This function is especially suited to foods that tend to dry out.

6 • PRACTICAL ADVICE

6.1 • PREHEATING THE OVEN

The oven preheating cycle is extremely important and useful for successful cooking.

As a general rule, always preheat the cavity when empty, setting the temperature between approximately 15% and 25% higher than that to be utilized subsequently in cooking.

In the case of steam cooking, preheat the empty cavity using convection mode as this will allow temperatures of over 130 °C to be selected.

6.2 • COOKING LOADS

The depth of the pan must be suitable for the height of the food.

For even cooking, it is preferable to distribute the load over several shallow pans rather than loading just one extremely deep pan.

Keep to the weights specified in the following table:

Nr. pans	Maximum load per pan	Maximum oven load
4 x GN 2/3	2,6 kg	10,4 kg
5 x GN 1/1	4 kg	20 kg
7 x GN 1/1	4 kg	28 kg
10 x GN 1/1	4 kg	40 kg
10 x GN 2/1 20 x GN 1/1	4 kg	80 kg
20 x GN 2/1 40 x GN 1/1	4 kg	160 kg

Notes: Obviously, when loading the oven you should take account not only of the weight of the food, but also its size, consistency and thickness.

CAUTION
Do not insert pans/containers with liquids deeper than 1.6 m.

6.3 • FROZEN/DEEP-FROZEN PRODUCTS

The oven must be preheated and loaded respecting the quality and nature of these foods. For example, frozen spinach must not be hit with temperatures that are too high as, due to its nature, it could dry out on the outside and impair the result.

6.4 • TYPES OF CONTAINER

For optimum results, it is indispensable to use the right pan for the different kinds of food: aluminium or aluminium plate pans for confectionery and baked foods, perforated pans for steam cooking, mesh pans for pre-fried foods such as potatoes.

6.5 • CLEARANCE BETWEEN CONTAINERS

When loading the oven with the food to cook, it is recommended to pay special attention there is sufficient clearance between containers. This makes it possible for the heat and air to distribute evenly for a more uniform result, which would not be possible if the food in one pan were in contact with the pan above.

6.6 • LESS SEASONING

By using this type of oven it is possible to virtually eliminate the use of seasoning, oil, butter, fat and flavouring.

With a minimum use of such ingredients in cooking, the natural flavours of the food are highlighted and the nutritional content remains intact; this brings the benefits of a more diet-conscious type of cuisine.

CAUTION
No cooking with alcohol added is permitted!

7 • DAILY CLEANING

7.1 • THOROUGH CLEANING ...

... is a prerequisite for faultless cooking and better yields:

- the food's own flavour remains unchanged;
- during operation there are no fumes caused by previous remains of food that burn;
- energy savings;
- less maintenance work and a longer service life;
- in addition, the simplicity of the procedure means that a thorough clean can be carried out in just a few minutes:
  - approximately 5 min. for the cleaning product to act
  - 10 min. cycle with maximum humidity
  - 5 min. rinsing
  - 5 min. drying

7.2 • WARNING

Never use direct or high-pressure jets of water to clean the outside of the oven.

Never use corrosive and/or abrasive substances on steel surfaces, and avoid scouring or scrubbing with steel wool or wire brushes, as irreparable damage could occur. Similarly, **aggressive detergents**, of non-alkaline formulation containing high percentages of sodium and ammonia, **can soon damage the seals, jeopardizing oven efficiency and operation**.

The outside of the oven should be washed with a sponge and warm water with an ordinary detergent suited to the purpose.

7.3 • CLEANING THE OVEN ...

... at the end of work, proceed as follows:

1 • with the mode selector positioned on cooling with the door open **(5)**, allow the oven to cool to approximately 50 °C. If the oven is cold, preheat the chamber with steam up to 50 °C;

2 • remove any cooking spills using a spatula that will not scratch the steel surface;

3 • spray the inside with a proprietary oven cleaner. Use a non-corrosive alkaline product;

4 • close the door and allow the chemical to act for the time indicated by the manufacturer (generally between 5 and 10 minutes);

5 • switch on the oven with maximum humidity for 4 to 10 minutes. Switch off the appliance completely and open the oven door slowly;

6 • rinse the oven thoroughly with plenty of clean water and wipe the door seals with a sponge;

7 • switch on again, and select a convection cycle for about 5 minutes duration; drying phase.

8 • stop and shut off all utilities (electrical power supply, water, and gas if connected).
Leave the door slightly ajar when the appliance is not in use.

8 • ROUTINE MAINTENANCE

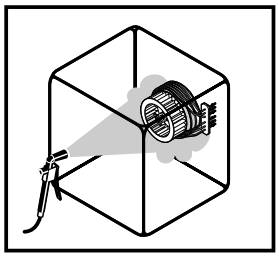
8.1 • PERIODICALLY ...

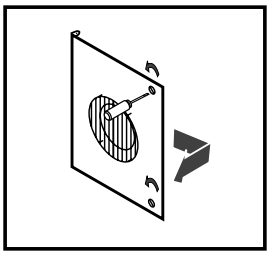
... It is recommended to clean the deflector and pan racks as necessary. For this purpose, proceed as follows:

- stop and shut off all utilities (electricity, water, and gas if connected);
- take out the pan racks;
- using a screwdriver of the right size, unscrew the deflector screws;
- remove the deflector and wash thoroughly under running water or in a dishwasher;
- for best results when washing and rinsing the oven, the use of a hand-held shower is recommended;
- dry with a clean cloth;
- refit the deflector and secure in place with the two screws.

8.2 • PROLONGED IDLE PERIODS

If the oven is to stand idle for any length of time (e.g. holidays or seasonal closing) it must be cleaned thoroughly, leaving no traces of food or dirt. Leave the door slightly ajar so that air can circulate inside the oven. Be absolutely certain to shut off all utilities (electrical power supply, water, and gas if connected). For added care after cleaning, the external surfaces can be protected by applying a proprietary metal polish.





9 • MAJOR SERVICING

9.1 • To ensure correct and safe operation, the oven must be inspected and serviced at least once a year by a manufacturer technician or authorized service agent.

9.2 • With this in mind, customers are recommended to sign a service agreement.

This paragraph gives a summary of the faults that can be remedied by the user, or of situations that do not jeopardize safety.

10.1 • ... the power indicator does not light up when the cooking mode selector is turned. **Check** that the isolating switch between the appliance and the electrical power supply has been turned on, and in the case of gas models, that the gas shutoff valve is open.

10.2 • ... no steam is generated in the oven after selecting the steam cooking mode. **Check** that the water shutoff valve is open, and in the case of gas models, that the gas shutoff valve is open.

10.3 • ... the convection system does not work, the oven does not heat up after selecting and switching on. **Check** that the door is properly shut.

WARNING FOR GAS MODELS
(5 x GN 1/1, 7 x GN 1/1, 10 x GN 1/1, 10 x GN 2/1)
Gas appliances are fitted with ignition devices incorporating a manual reset function. If the burner fails to light, the temperature in the oven will not rise, and the key (**10**) lights up. Press the key. This simple remedy will reset the ignition. If the fault persists, contact a technician or authorized service agent.

WARNING FOR GAS MODELS
(20 x GN 1/1, 12 x GN 2/1, 20 x GN 2/1)
Gas appliances are fitted with ignition devices incorporating an automatic reset function. If the burner fails to light, the temperature in the oven will not rise; it is therefore necessary to open the door, keep it open for 60 sec., then close it again. This simple remedy will reset the ignition. If the fault persists, contact a technician or authorized service agent.

If, after carefully carrying out these checks, the appliance still does not function properly, call a manufacturer technician or authorized service agent.

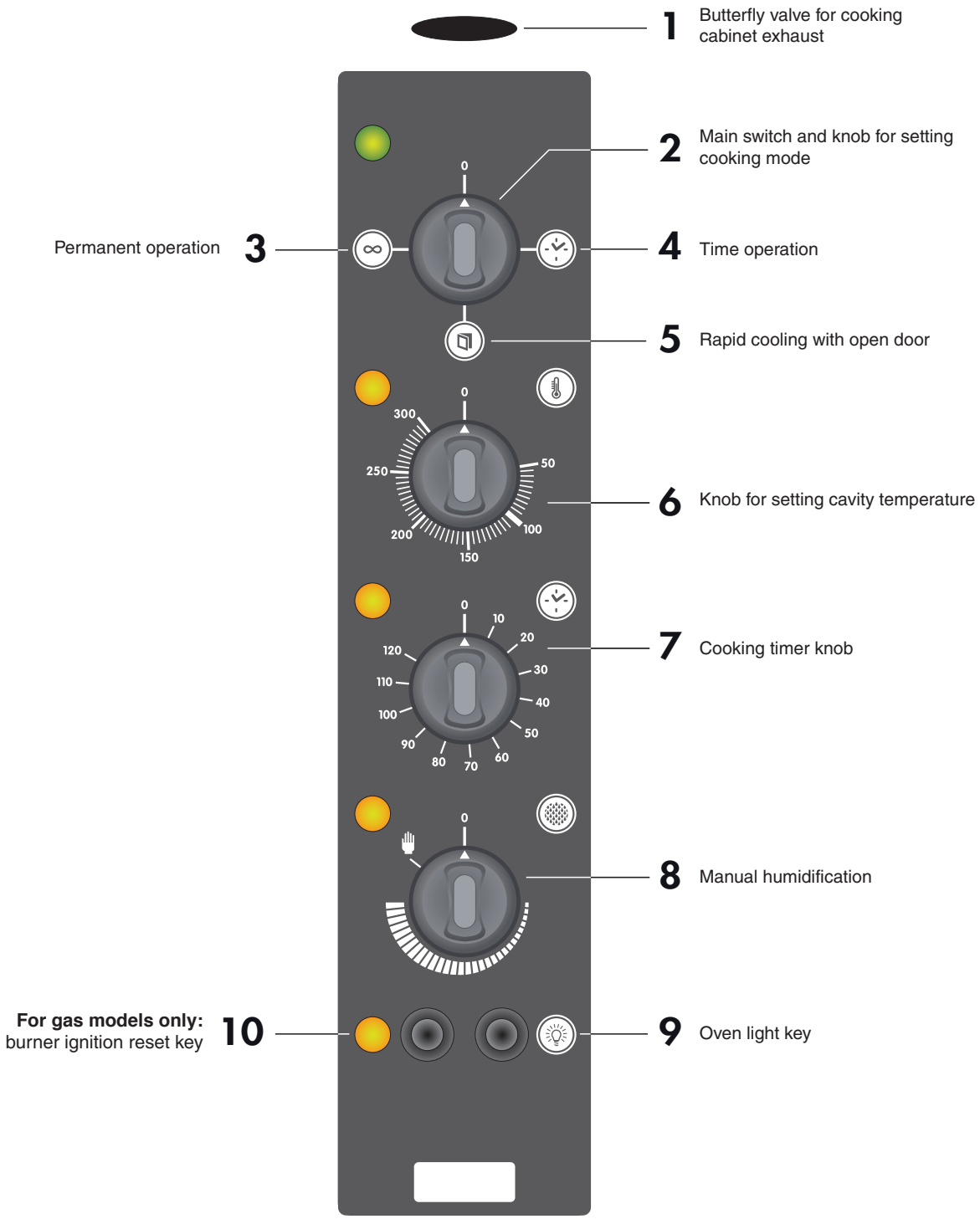
Note: *When contacting manufacturer service technicians, try to explain the fault in as much detail as possible, referring all the information indicated on the identification data plate (see page 4).*

NOTES

NOTES

DESCRIPTION OF DISPLAY AND KEYS

VERSION M



LISTA RICAMBI CONSIGLIATI SCE

CODICE	QUANT	DESCRIZIONE
LAR70044830	1	DOOR GASKET 101
LAR62090458	1	MIDDLE STRAIGHT FITTING DIAM. 10
LAR62090478	2	MIDDLE ELBOW FITTING
LAR65011320	1	HEATING ELEMENT 15000W254V
LAR65040530	1	MOTOR KW055 200-440V
LAR75400471	1	FAN D350 60HZ
LAR65060050	1	VENTILATOR D.120
LAR65070350	1	SAFETY THERMOSTAT 360øC
LAR65070360	1	THERMOSTAT 0-300øC
LAR65180350	1	TRASFORMER 200VA
LAR65080250	1	ENERGY REGULATOR
LAR65090020	1	TIMER 120' ELECTROMECHANIC
LAR65080010	1	SWITCHER
LAR65090190	1	INVERTER 8' .
LAR65110200	1	SOLENOID VALVE 1 WAY220V 50HZ X J.G.WITH CONNECTION
LAR65110520	1	BROWN WATER OUTPUT REDUCER ALPHAT. 10Lt/h
LAR65140700	2	CONTACTOR DIL M9-01 20A MOELLER
LAR65140710	2	CONTACTOR DIL M17-01 35A MOELLER
LAR65260540	1	MICRO DOOR SWITCH .
LAR65260610	1	HUMIDIFIER BUTTON
LAR65260750	1	LIGHT CONTACHT
LAR65270020	2	HALOGEN LAMP 20W 12V
LAR65330010	1	BUZZER 220V
LAR69010210	1	DOOR CATCH ASSEMBLY
LAR69010630	1	INNER DOOR CATCH PLASTIC COVER 6303
LAR70050100	6	GLASS SILICON SPACERS SR 2000
LAR70070050	1	PE D.10 MM X7 WATER FLEXIBLE PIPE (3 MT LONG)